



THE QUEEN'S COLLEGE
UNIVERSITY OF OXFORD

SAMPLE CONFERENCE DINNER MENU

Starter

Roasted heritage beetroot with creamed goats cheese, lovage oil
dressing and onion ash

Fish course

Home cured Scottish salmon with crème fraiche, dill dressed cucumber,
radish and caviar

Main

Smoked fillet of longhorn beef with shallot puree, pommes anna, roasted
carrot and hispi cabbage with a red wine jus

Dessert

Decadent chocolate brownie with black cherry compote and milk sorbet